



BREAKFAST

LUNCH

COFFEE BAR

GOOD FOOD MADE FROM SCRATCH USING THE HIGHEST QUALITY INGREDIENTS!
 FARM FRESH ORE. EGGS | PASTURE RAISED ORE. PORK
 ALL NATURAL NORTHWEST BEEF
 ORE. RBST FREE DAIRY PRODUCTS
 ALL BATTERS, SAUCES, BISCUITS & BAKERY GOODS
 ARE PREPARED IN HOUSE FROM SCRATCH

BREAKFAST

THE DAY'S MOST IMPORTANT MEAL SERVED ALL DAY LONG

♥ WAFFLES ~ FULL GLUTE OR GLUTEN FREE** (ADD \$1.5)

OUR YEAST RAISED WAFFLE BATTER IS MADE FROM NATURAL OREGON DAIRY PRODUCTS

FRIED CHICKEN CRISPY CHICKEN BREAST, SWEET POTATO MOUSSE, COCONUT & RUM CARAMEL	\$13	BANANA CHOCOLATE CRUNCH BANANA, ALMOND CRUMBLE, CARAMEL, CHOCOLATE GANACHE, WHIP CREAM	\$12
LE WAFFLE LYONNAISE BLACK FOREST HAM, FRIED EGG*, ARUGULA, TARRAGON HOLLANDAISE**	\$13	LEMON BERRY ALMOND CRUMBLE AMARETTO BLUEBERRIES, LEMON MASCARPONE, ALMOND CRUMBLE	\$12
BARBECUED PORK SMOKED PORK, COLESLAW, BLUE CHEESE & AVOCADO SOUR CREAM	\$13	WAFFLE & SYRUP CHOICE OF MAPLE, BLUEBERRY OR DULCE DE LECHE (ADD \$1)	\$9
WAFFLE OF THE MONTH THE CURE FOR THE COMMON WAFFLE		WAFFLE WAFFLER ANY TWO HALVES OF ANY TWO WAFFLES	\$14

**GLUTEN FREE WAFFLES PREPARED WITH EQUIPMENT THAT ALSO PROCESS GLUTEN; NOT INTENDED FOR CELIACS

♥ EGGS — WE SERVE FARM-FRESH OREGON EGGS FROM PASTURE-RAISED, SOY-FREE CHICKENS

HEN HOUSE BREAKFAST \$13
2 FARM EGGS*, BACON OR MAPLE SAUSAGE, POTATOES, BREAD CHOICE

EGGS BENEDICT:
ALL BELOW SERVED WITH 2 POACHED FARM EGGS* & POTATOES

FIRE ROASTED TOMATO \$13
TOMATO CHUTNEY, BACON, TARRAGON HOLLANDAISE**, ENGLISH MUFFIN

SHREDDED SMOKED PORK \$14
PORK, BLACK BEANS, WHITE CHEDDAR, PICO DE GALLO, GREEN CHILE HOLLANDAISE**, CORNBREAD

SMOKED SALMON AVOCADO \$16
FRESH OREGON SALMON, AVOCADO, PICKLED ONION, TOMATO, CAPER, DILL HOLLANDAISE**, ENGLISH MUFFIN

CORNERED BEEF HASH \$14
2 FARM EGGS*, SWISS CHEESE, ONION, PEPPER, MAD BEAVER SAUCE, BREAD CHOICE

IRON MINER'S BREAKFAST \$15
POTATO HASH, 2 FARM EGGS*, ROASTED TOMATO, CARAMELIZED ONION, CHEDDAR, CHORIZO GRAVY; BACON OR MAPLE SAUSAGE, BREAD CHOICE

BREAD CHOICES: WHITE, WHEAT, ENGLISH MUFFIN; COFFEE CAKE, CORNBREAD, BISCUIT | GF TOAST ADD \$1.50

LAKE GROVE BREAKFAST

3 FARM-EGG* OMELET OR SCRAMBLE MADE WITH YOUR CHOICE OF THE BELOW INGREDIENTS. SERVED WITH POTATOES & BREAD CHOICE

PRICE: \$9 + YOUR PICKS:
(\$10 MINIMUM)

MEAT: (\$2 EA): BLACK FOREST HAM, MAPLE SAUSAGE, CORNERED BEEF, CHORIZO, BACON, SMOKED PORK

SEAFOOD: (\$4/EA): SMOKED SALMON, PRAWNS

CHEESES: (\$1 EA): CHEDDAR, WHITE CHEDDAR, SWISS, COTIJA, PEPPER JACK, BRIE, FETA

VEGGIES: (\$.75 EA): AVOCADO, ONION, TOMATO, BLACK BEANS, ARUGULA, OLIVE, PICO DE GALLO, JALAPENO, SPINACH, ARTICHOKE, BELL PEPPER, MUSHROOM, GREEN CHILE

PRAWNS & POLENTA \$15

MEXICAN SPICED PRAWNS OVER POLENTA WITH 2 FARM EGGS*, RED CHILE SAUCE, & COTIJA CHEESE, BREAD CHOICE

♥ SPECIALTIES

BLUEBERRY BRULEE FRENCH TOAST \$12

PORK SCHNITZEL & BISCUIT \$14
WITH CHORIZO GRAVY

CHAMPAGNE OYSTER \$16
PAN FRIED OYSTERS, PUFF PASTRY, BACON, ARTICHOKE, RED PEPPER, SPINACH, CHAMPAGNE CREAM, POTATOES

TORNADO TONY CHILI \$13
SERVED OVER A BUTTERMILK BISCUIT WITH FRIED EGG*, COLESLAW, PEPPER JACK CHEESE, AVOCADO, SOUR CREAM & SALTINES

SMOKED SALMON QUINOA CAKES \$16
POTATO QUINOA CAKE, BEET & ARUGULA SALAD, POACHED FARM EGGS*

BOONES BURRITO \$13
CHORIZO, BLACK BEANS, POTATO HASH, SCRAMBLED EGG, SALSAS ROJO Y VERDE, COTIJA CHEESE

PIGS IN A BLANKET \$13

SOUR CREAM PANCAKES ENVELOPING OUR MAPLE SAUSAGE

SHREDDED CHICKEN TOSTADA \$13

CHICKEN, BLACK BEANS, FRIED EGG*, PICO DE GALLO, SALSA ROJO, LETTUCE, COTIJA, AVOCADO SOUR CREAM

♥ FRUIT & GRAINS

GRANOLA BOARD \$10

HOUSE MADE GRANOLA, GREEK YOGURT, LOCAL HONEY & FRESH FRUIT; BRAN MUFFIN

OATMEAL BOWL \$10

BOB'S SCOTTISH OATS WITH BROWN SUGAR, DRIED FRUITS & TOASTED ALMOND

GRAPEFRUIT BRULEE \$6

BRULEED GRAPEFRUIT WITH BREAD OF YOUR CHOICE

*HOLLANDAISE CONTAINS RAW EGG

♥ TO SHARE (or not)

CARAMEL APPLE STICKY BUN \$6
HOUSE-MADE STICKY BUN TOPPED WITH WARM CARAMELIZED APPLES & WHIPPED CREAM

NUTELLA BRIOCHE \$6
NUTELLA, PEANUT BUTTER & BANANA BRIOCHE SANDWICH, BREADED AND FRIED; WITH MIXED BERRY MASCARPONE AND CARAMEL



THANK YOU

*for choosing to support a
locally owned lake oswego business!*

**LO is blessed with many local businesses
that support our community in return.**

NOT BREAKFAST

SERVED FROM 11AM ON

♥ SANDWICHES

SERVED WITH CHOICE OF TORNADO CHILI, GREEN SALAD OR CURLY FRIES
»SUB GF BREAD \$1.50

MAD BEAVER BURGER \$13

PAINTED HILLS GROUND BEEF*, MAD BEAVER SAUCE, FRIED ONIONS, AND BLUE CHEESE ON A BRIOCHE BUN.

CARE TO MAKE IT INTERESTING? ADD:

BACON \$1
SMOKED SHREDDED PORK \$2
FRIED FARM EGG* \$1

SPICY FRIED CHICKEN \$14

BUTTERMILK BOURBON FRIED CHICKEN, MUSTARD BARBECUE, HOUSE PICKLES, BLUE CHEESE JALAPENO SLAW; BRIOCHE BUN

TURKEY & AVOCADO \$14

SMOKED NATURAL TURKEY BREAST, JALAPENO AIOLI*, WHITE CHEDDAR, AVOCADO, SPINACH, BACON, TOMATO AND RED ONION ON WHOLE WHEAT

BLACK BEAN BURGER \$13

HOUSE MADE VEGGIE BLACK BEAN BURGER, GREEN CHILE DRESSING, LETTUCE, TOMATO, AVOCADO, & PEPPER JACK ON A BRIOCHE BUN

SMOKED PORK QUESADILLA \$13

SHREDDED PORK, PEPPER JACK CHEESE, GREEN CHILES, BLACK BEANS, PICO DE GALLO, AVOCADO SOUR CREAM

QUATTRO FROMAGGIE \$12

YELLOW CHEDDAR, WHITE CHEDDAR, PEPPER JACK AND BRIE WITH TOMATO FONDUE ON GRILLED FRENCH BREAD; ADD BACON \$1

♥ FOR KIDS (IF YOU'RE OLD ENOUGH TO DRIVE

OR HAVE KIDS YOURSELF, THIS IS NOT YOUR MENU)

CHOCOLATE CHIP BANANA PANCAKES \$6
BACON, EGG, & TOAST \$6
PEANUT BUTTER & JAM WAFFLE \$6
GRILLED CHEESE & CURLY FRIES \$7

♥ ON THE SIDE

SUMMER BERRY CUP \$6
FRESH FRUIT SALAD \$6
SOUR CREAM PANCAKE & SYRUP \$4
HOMEMADE BISCUIT OR CORNBREAD \$3
MAPLE SAUSAGE OR BACON \$3
FARM EGG* \$3

♥ BAKERY

CARAMEL STICKY BUN \$4
CINNAMON ROLL \$4
LEMON POPPYSEED MUFFIN GF \$3.5
CRANBERRY BRAN MUFFIN \$4
ASSORTED COOKIES \$2
P.NUT BUTTER DOG BONE 🐾 \$2

*HOLLANDAISE & JALAPENO AIOLI CONTAIN RAW EGG
*BURGERS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

♥ SALADS †

SERVED WITH CORN BREAD OR BUTTERMILK BISCUIT

TACO SALAD \$15

SHREDDED TINGA CHICKEN, CHORIZO SAUSAGE, MIXED GREENS, BLACK BEANS, OLIVES, CORN, PICO DE GALLO, COTIJA CHEESE, CILANTRO, AVOCADO SOUR CREAM & CREAMY CHIPOTLE DRESSING; TACO BOWL

BEET, APPLE & QUINOA SALAD \$14

GRILLED CHICKEN BREAST, MIXED GREENS, APPLE, QUINOA, BLUE CHEESE, BEETS, RED ONION, HAZELNUTS & BERRY BALSAMIC VINAIGRETTE

GRILLED AVOCADO BOWL \$13

QUINOA, BLACK BEANS, ORANGE, POMEGRANATE, GRILLED CORN, CUCUMBER, BELL PEPPER, ONION, CILANTRO, BASIL, CORIANDER VINAIGRETTE & MINT CREMA

BLUE CHEESE BACON CHOPPED SALAD \$14

MIXED GREENS, BLUE CHEESE, GRILLED CHICKEN, BACON, EGG, RED ONION, AVOCADO, TOMATO & BACON RANCH DRESSING

PRAWN & COTIJA ROMAINE SALAD \$15

MEXICAN SPICED PRAWNS, ROMAINE LETTUCE, CREAMY COTIJA DRESSING, AVOCADO, TOMATO, ROASTED CORN, ANAHEIM CHILES & CILANTRO

TORNADO TONY CHILI BOWL \$10

SHREDDED PORK AND BEEF CHILI LOADED WITH AVOCADO SOUR CREAM, PEPPER JACK CHEESE, PICO DE GALLO, & CRUSHED SALTINES

♥ HARD DRINKS

BH BLOODY MARY \$9
HOUSE MADE MIX & ALL THE VEGGIES;
WITH YOUR CHOICE OF INFUSED VODKA:
JALAPENO | SERRANO DILL | ROSEMARY GARLIC
BLOODY MARIA \$9
HOUSE-MADE MIX, 1800 REPOSADO
ESPRESSO MARTINI \$9
ESPRESSO, STOLI VANILLA, KAHLUA, CREAM
PEPPERMINT PATTY \$7
RUMPLEMINTZ, HOT CHOCOLATE
SPANISH COFFEE \$10
BACARDI 151, KAHLUA, COFFEE & CREAM
BFK \$9
BAILEY'S, FRANGELICO & KAHLUA

♥ COFFEE & SOFT DRINKS

WE SERVE ILLY COFFEE | FULL ESPRESSO BAR
DRIP COFFEE \$3
HOT CHOCOLATE \$5
ASSORTED JUICES \$4 | \$5
ICED TEA \$3
STASH TEAS \$3
ROOT BEER | GINGER BREW \$4
COCA COLA SOFT DRINKS \$3

♥ SPARKLING

FRESH ORANGE MIMOSA \$9
PEACH BELLINI \$10
KIR ROYALE \$9
MASCHIO PROSECCO \$8.5
ITALY - 187ML
MOET & CHANDON IMPERIAL \$18
CHAMPAGNE, FRANCE - 187ML